

Tapas Private Dining Menu

select 8 dishes + 1 dessert, or 9 dishes no dessert
extra dishes - £4.00 +vat per head

Canape

Four per person

Tapas

served with homemade Focaccia

Gazpacho (v/vg/df)

Jamon Serrano (gf/df)

Manchego Cheese drizzled with Honey (v/gf)

Chicken & Chorizo Paella (gf/df)

Vegetable Paella (v/vg/gf/df)

Pimientos de Padron & Olives (v/vg/gf/df)

Tortilla Espanola with Onion, Potato & Roasted Pepper (v/df/gf)

Slow-cooked Octopus Salad (gf/df)

Spanish Croquetas with Cheese* (v)

Chorizo & Squid Salad (gf/df)

Slow-braised Ox Cheek in Red Wine (gf/df)

Patatas Bravas with a Rich Tomato Sauce (v/vg/gf/df)

Deep fried Calamari* (df)

Smoked Paprika Chicken Thighs with Peppers (gf/df)

Meatballs in a Rich Tomato Sauce (df)

Mediterranean char-grilled Vegetables (v/vg/gf/df)

Cod with a Black Olive & Manchego Crust on a Pepper & Onion Stew

King Prawns in a Garlic & Chilli Oil (gf/df)

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### **Trio of Desserts**

strawberry pavlova (v/gf) tarte citron (v) rich chocolate brownie (v/gf) (nuts)

### **Fresh Fruit Platter (v/vg/df/gf)**

(alternative for those with dietaries)

### **Optional Extras**

#### **Coffee & Chocolate Mints**

£2.50 +vat per head

#### **Cheese & Accompaniments**

we will set up using a platter from the property, & leave for self-serve - £6.50 +vat per head

#### **Sussex Cheese & Accompaniments**

we will set up using a platter from the property, & leave for self-serve - £8.00 +vat per head

\*require a fryer (not suitable for small or open plan kitchens)

Private Dining Menu - £53.00 + vat (£63.60) per head + Staffing Charges  
(minimum of 8 -12 people required depending on location & season)

Parking charges may apply if parking not available on site

Please ask if you need further information on allergies

If you'd like to consider heating up at home please see our **Tapas Delivery Menu**